

Don Vicanor

BARREL SELECT MALBEC 2020

VARIETAL
100% Malbec

HARVEST
Hand picked, March 30th 2020

APPELLATION
Uco Valley, Mendoza

VINEYARD
Uco Valley vineyards, at an altitude between 1,100 and 1,400 m.a.s.l.
Semi-arid climate.

VEGETATIVE CYCLE

It was an unusual season due to climatic and hydric factors, which caused drops both in production and an anticipation of the harvest from ten and thirty days. For the ninth consecutive year, there were few snowfalls that further restricted the provision of water for irrigation in the summer season. Spring was cold in September and October, causing partial frosts and landslides. The high temperatures in the months of November, December and March reduced the size of the berries and anticipated the ripeness of the grapes. Because of this, it was necessary to harvest in a very short period of nine weeks when normally it is done in twelve. Despite the high maximum and minimum temperatures, a very good average temperature was recorded in March, which contributed significantly to quality. It was a harvest with normal rainfall distributed throughout the cycle. Thanks to the good summer temperatures and a considerable thermal amplitude, the grapes reached optimal maturity.

AGING
Aged in used French oak barrels for 12 months.

TASTING NOTES

The wine is an intense violet-red color. It has fresh aromas of red fruits such as cherry and red currants, and notes of spices, herbs and minerals. Its pleasant tannins and acidity combine on the palate, giving it a long, unctuous yet fresh mouthfeel.

